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1947  
AN INTERNATIONAL COMPETITION FOR MUSICAL  
PERFORMERS IN GENEVA

After the great success of the 2nd International Competition of Musical Performers in Geneva, in which have participated 354 candidates belonging to 33 countries, the Organizing Committee has decided to carry out another International Competition in 1947. This is to take place from September 22nd to October 5th and will comprise the following categories:-

Singing, Piano, Violin, Clarinet and Trumpet.

Young artists, between 15 and 30 years, from all countries may compete. Money prizes amounting to 10,500 Swiss francs are foreseen. Enquiries are given already now by the Secretariat of the International Competition for Musical Performers in the Conservatory of Music, Geneva, Switzerland.

The prospecti containing the rules and programmes of the International Competition for Musical Performers are ready and shall be sent gratuitously on request by the Secretariat of the Competition, at the Music Conservatory, Geneva, Switzerland. The list of the jury is formed by eminent foreign and Swiss musicians. Applications shall be accepted not later than 1st August, 1947.

. . . . .  
IN PRAISE OF SWITZERLAND.

As reported by the Associated Press, at a press conference, Mr. Hoover, who is now Chairman of the U. S. Commission on Food for Europe, praised Switzerland's food distribution system and care of the war-victimized children. Said he:-

"Never has so little a nation done so much for humanity in all history. Switzerland has performed a gigantic task in most able fashion, not only caring for children, but also in caring for the great mass of refugees and soldiers who were prisoners of war."

. . . . .  
"FONDUE"

"Fondue originated in Switzerland. It is simply scrambled eggs and cheese combined in certain proportions which time and experience have disclosed."

This is a quotation from the great Brillat-Savarin's Physiologie du gout. And he goes on to give the recipe found in the papers of Mr. Trolliet, Bailiff of Mondon in the Canton of Berne.

In actual fact, the real name of the little town of Mondon is Moudon; it is situated in the Canton of Vaud, and fondie is not made with eggs. The remainder of the statement is correct!

To prepare a fondue you need a "caquelon" which is a shallow, glazed earthenware pot with a handle. Rub the inside thoroughly with a clove of garlic and place therein seven ounces of good-quality cheese for each guest. For lusty appetites eight or nine ounces might not be too much. The cheese must first be diced, not grated. Needless to say, it is of the utmost importance to choose the right kind of cheese, and this involves a knowledge only acquired through experience. What you need is a good rich Gruyere or a Jura, and you can add a quarter of Emmenthal to make it less strong if any of your guests are squeamish.

For each ration of seven ounces, add a small Bordeaux glass of white wine. What kind of wine? . . . That is another delicate point, for this connubium of wine and cheese is a matter which involves touchy local patriotism. The natives of Neuchatel will tell you that nothing could place their wine; but at Geneva and in the Canton of Vaud you will hear the same story. All I can say is that the wine must be dry and genuine, and have a somewhat persistent bouquet.